

THE INDIAN MENU

DISPLAYED HORS D'OEUVRES

Vegetable Samosas

Crispy and Flakey Pastries stuffed with Savory Curried Vegetables & served with Cilantro Chutney

Tandoori Chicken Skewers

Marinated and Broiled Chicken Breast served with Mini-Yogurt Emulsion

Basta Vada *Vegetarian

Potato and Chickpea Fritter served with Cilantro-Mint Chutney

SELECT ENTREE

Chicken Tikka Masala

Marinated and Roasted Chunks of Chicken Simmered in a Spiced Tomato Sauce

Paneer Tikka Masala

Marinated and Roasted Chunks of Paneer simmered in a Spiced Tomato Sauce

Tandoori Chicken

Bone in Chicken Marinated in Yogurt, Lemon Juice, Spices & then boiled to perfection

SELECT TWO SIDES

Masla Dhal – Spiced Lentils

Aloo Gobi – Curry Spiced Cauliflower and Potatoes

Vegetable Biryani – Garam Spiced Basmati Rice with Vegetables

Dum Aloo – Baby Tomatoes simmered in a Spicy Creamy Tomato Sauce

Bangan Bharta – Spiced Eggplant & Tomato Curry

Vegetable Biryani – Garam Spiced Basmati Rice with Vegetables

Mater Pulao – Aromatic Basmati Rice with Peas

SALAD

Kachumber Salad

Cucumber, Tomato, Radish, Cilantro, Green Pepper, Cayenne & Lemon Juice

All Entrees Served with Naan Bread

\$27.95 PER PERSON (ONE ENTREE)

\$31.95 PER PERSON (TWO ENTREES)

Four Server Minimum